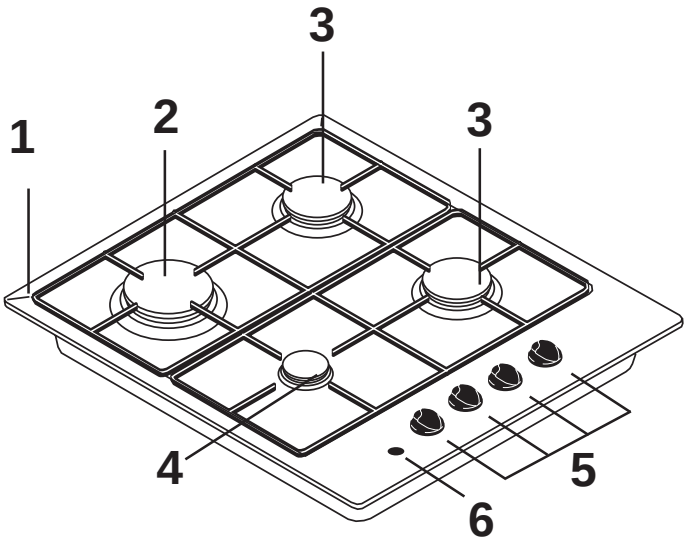
Moffat

# GAS HOB
# MGH 621

## *INSTRUCTION BOOKLET*

**Please read this instruction booklet before using the appliance**

**Keep this instruction book for future reference and ensure it is passed on to any new owner.**




1. Hob Top
2. Rapid Burner
3. Semi-rapid Burners
4. Auxiliary Burner
5. Control knobs
6. Electric Ignition Push Button

**These instructions are only valid for :**

**GB**

# Important Safety Information

**You MUST read hese warnings carefully before installing or using the hob. If you need assistance, contact our Customer Care Department on 08705 950950**

## Installation

- This appliance must be installed and serviced by a competent person as stated in the Gas Safety (Installation and Use) Regulations Current Editions and the IEE Wiring Regulations.
- Remove all packaging before using the hob.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.
- Do not attempt to modify the hob in any way.

## Child Safety

- This hob is designed to be operated by adults. Do not allow children to play near or with the hob.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- The hob gets hot when it is in use.
- Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the hob.

## During Use

- This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- This appliance is not connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- When in use a gas cooking appliance will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the hob for a long period time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- Do not use this hob if it is in contact with water. Do not operate the hob with wet hands.
- Ensure the control knobs are in the 'OFF' position when not in use.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooking appliance.
- Unstable or misshapen pans should not be used on the hob as unstable pans can cause an accident by tipping or spillage.
- Never leave the hob unattended when cooking with oil and fats.

- Never use plastic or aluminium foil dishes on the hob.
- Perishable food, plastic items and areosols may be affected by heat and should not be stored above or below the hob unit.

**Keep this instruction book for future reference and ensure it is passed on to any new owner.**

## Service

- This hob should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

## Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.
- The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

  For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

CE This appliance complies with the following **E.E.C. Directives:**

- **73/23 - 90/683** (Low VoltageDirective);
- **93/68** (General Directives);
- **89/336** (Electromagnetical Compatibility Directive)**;**
- **90/396** (Gas Appliances)**,**

and subsequent modifications

## Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:

Safety Instructions

Step by step instructions for an operation

Hints and Tips

Environmental information

# Operation

## Hob Burners

To light a burner:

- push the electric ignition push button which is marked by a little spark (☆);
- at the same time turn the relevant control knob anticlockwise to maximum position;
- then adjust the flame as required.

If the burner does not ignite, turn the control knob to zero, and try again.

To ensure maximum burner efficiency, you should only use pots and pans with a flat bottom fitting the size of the burner used (see table).

| Burner | minimum diameter | maximum diameter |
|---|---|---|
| Rapid | 180 mm. | 260 mm. |
| Semi-rapid | 120 mm. | 220 mm. |
| Auxiliary | 80 mm. | 160 mm. |

As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.

If the control knobs become difficult to turn, please contact your local Service Force Centre.

If you use a saucepan which is smaller than the recommended size, the flame will spread beyond the bottom of the vessel, causing the handle to overheat.

***Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.***

# Maintenance and Cleaning

Before any maintenance or cleaning can be carried out, you must **DISCONNECT** the hob from the electricity supply.

The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

## The Hob Top

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little washing up liquid has been added. Avoid the use of the following:

- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Should the hob top become heavily soiled, it is recommended that a cleaning product such as Hob Brite or Bar Keepers Friend is used.

## Pan Supports

The pan supports are dishwasher proof. If washing them by hand, take care when drying them as the enamelling process occasionally leaves rough edges. If necessay, remove stubborn stains using a paste cleaner.

## Ignition candle

The electric ignition is obtained through a ceramic "candle" and a metal electrode (fig. 1, letter C). Keep these components well clean, to avoid difficult lighting, and check that the burner crown holes are not obstructed.

## The Burners

The burner caps and crowns can be removed for cleaning. Wash the burner caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove. After cleaning, be sure to wipe dry with a soft cloth.

# Something not working

If the appliance is not working correctly, please carry out the following checks, before contacting your local Service Force Centre.

**IMPORTANT:** If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

| **SYMPTOM** | **SOLUTION** |
|---|---|
| ■ There is no spark when lighting the gas. | ◆ Check that the unit is plugged in and the electrical supply is switched on.<br>◆ Check that the RCCB has not tripped (if fitted).<br>◆ Check the mains fuse has not blown.<br>◆ Check the burner cap and crown have been placed correctly, e.g. after cleaning. |
| ■ The gas ring burns unevenly. | ◆ Check the main jet is not blocked and the burner crown is clear of food particles.<br>◆ Check the burner cap and crown have been placed correctly, e.g. after cleaning. |

# Instructions for the Installer

This hob must be installed by **qualified personnel** to the relevant British Standards.
Any gas installation must be carried out by a registered CORGI installer.
The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this book be ignored.

## Engineers technical data

| **Overall dimensions** | | **Cut out dimensions** | |
|---|---|---|---|
| Width: | 580 mm. | Width: | 550 mm. |
| Depth: | 500 mm. | Depth: | 470 mm. |

## Supply connections

**Gas:** RC 1/2 inch (1/2 inch male) Rear right hand corner
**Electric:** 230 V ~ 50 Hz supply, 3 core flexible cable with non rewireable plug fitted with a 3 amp cartridge fuse.

**Rear Left Burner (semi-rapid)**
Heat Input 2.0 kW (6824 BTU/HR)
**Front Left Burner (rapid)**
Heat Input 3.0 kW (10236 BTU/HR)
2.8 kW L.P.G. (9554 BTU/HR)
**Rear Right Burner (semi-rapid)**
Heat Input 2.0 kW (6824 BTU/HR)
**Front Right Burner (auxiliary)**
Heat Input 1.0 kW (3412 BTU/HR)

**APPLIANCE CLASS:** 3
**APPLIANCE CATEGORY:** II 2H3+
**APPLIANCE GAS SUPPLY:**
Natural gas G20 (2H) / 20mbar

| **Burner** | **Dia. Tap By-pass 1/100 mm** |
|---|---|
| Auxiliary | 28 |
| Semi-rapid | 32 |
| Rapid | 40 |
| Aeration adjustment none | |

# Important safety requirements

This hob must be installed in accordance with the Gas Safety (Installation and Use) Regulations (Current Edition) and the IEE Wiring Regulations (Current Edition).

## Provision for ventilation

Detailed recommendations are contained in the following British Standards Codes Of Practice: B.S. 6172/ B.S. 5440, Part 2 and B.S. 6891 Current Editions.

The hob should not be installed in a bed sitting room with a volume of less than 20 $m^3$. If it is installed in a room of volume less than 5 $m^3$ an air vent of effective area of 110 $cm^2$ is required. If it is installed in a room of volume between 5 $m^3$ and 10 $m^3$ an air vent of effective area of 50 $cm^2$ is required, while if the volume exceeds 11 $m^3$ no air vent is required.

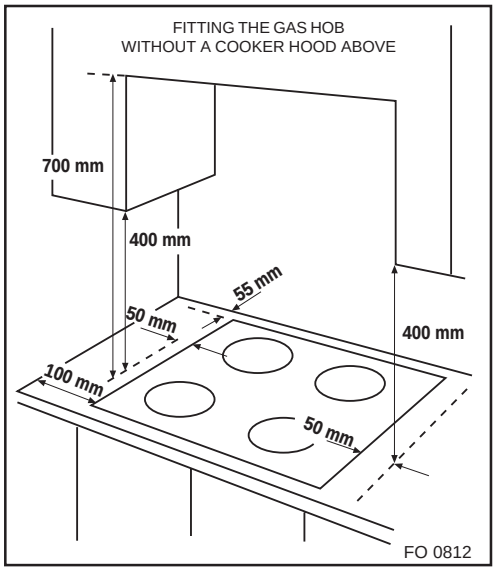
However, if the room has a door which opens directly to the outside no air vent is required even if the volume is between 5 $m^3$ and 11 $m^3$. If there are other fuel burning appliances in the same room, B.S. 5440 Part 2 Current Edition, should be consulted to determine the requisite air vent requirements.

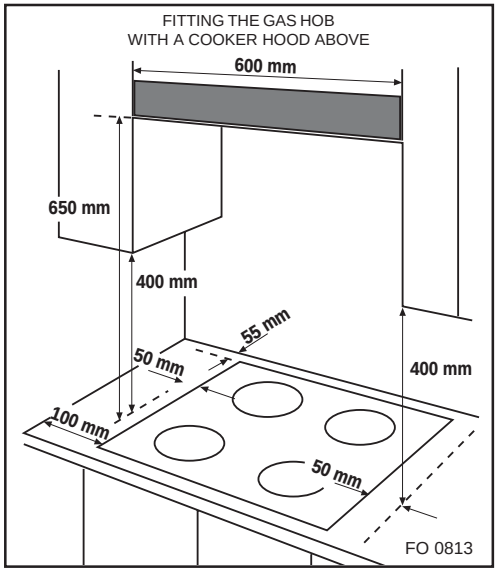
## Location

The hob may be located in a kitchen, a kitchen/diner or bed sitting room, but not in a bathroom, shower room or garage.Before making the cut out in the worktop ensure that the edges of the hob that are to be near either a side or rear wall have a minimum distance of 55 mm. between the edge of the hob and the wall.

The minimum distance combustible material can be fitted above the hob is 400 mm. If it is fitted below 400 mm. a space of 50 mm. must be allowed from the edges of the hob.

The minimum distance combustible material can be fitted directly above the hob is 700 mm. A minimum distance of 100 mm. must be left between the side edges of the hob and any adjacent cabinets or walls.



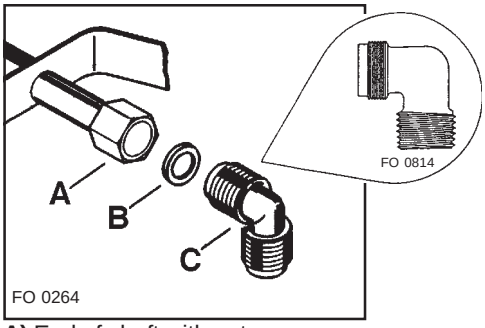



# Installation

## When the hob is first installed

Once the hob has been installed, it is important to remove any protective materials, which were put on in the factory.

On the end of the shaft, which includes the GJ 1/2" threaded elbow, adjustment is fixed so that the washer is fitted between the components as shown in the diagram. Screw the parts together without using excessive force.




**A)** End of shaft with nut
**B)** Washer
**C)** Elbow

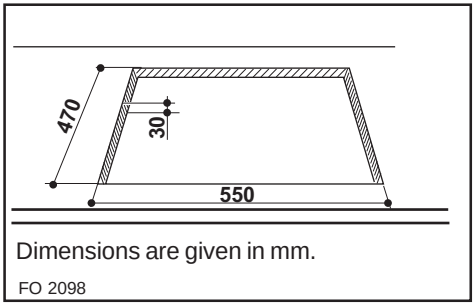
## Gas Connection

Connection to the gas supply should be with either rigid or semi-rigid pipe, i.e. steel or copper.
The connection should be suitable for connecting to RC 1/2 (1/2 BSP male thread).
When the final connection has been made, it is essential that a thorough leak test is carried out on the hob and installation.
Ensure that the main connection pipe does not exert any strain on the hob.

It is important to install the elbow correctly, with the shoulder on the end of the thread, fitted to the hob connecting pipe.
Failure to ensure the correct assembly will cause leakage of gas.

## Cut Out Size

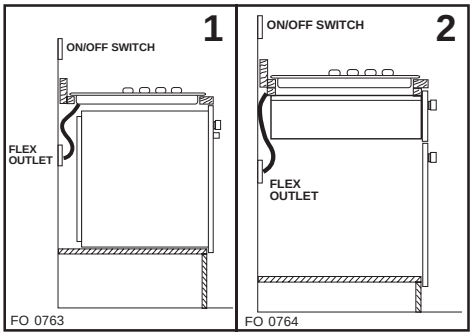
The dimensions of the cut-out are given in the diagram.



# Building In

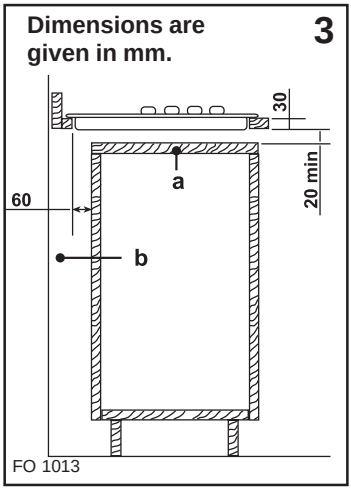
## Building over a cupboard or drawer

If the hob is to be installed above a cupboard or drawer it will be necessary to fit a heat resistant board below the base of the hob on the underside of the work surface.
It is also recommended to carry out the electrical connection to the hob as shown in diagrams 1 and 2.




## Building over a kitchen unit with door

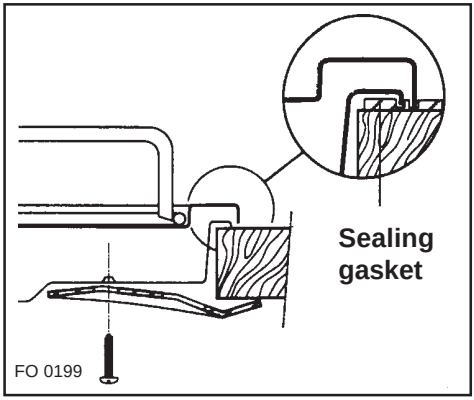
Proper arrangements must be taken in designing the furniture unit, in order to avoid any contact with the bottom of the hob which can be heated when it is operated. The recommended solution is shown in diagram 3. The panel fitted under the hob ("a") should be easily removable to allow easy access if technical assistance is needed. The space behind the kitchen unit ("b") can be used for connections.




## Fitting the Hob into the worktop

Carry out the building in of the hob as follows:

1. put the seals supplied with the hob, on the edges of the cut out, taking care that the seals meet without overlapping;
2. place the hob in the cut out, taking care that it is centred;
3. fix the hob with the relevant fixing clamps and screws, as shown in the diagram. When the screws have been tightened, the excess seal can be removed.




The edge of the hob forms a double seal which prevents the ingress of liquids.

# Electrical connections

Any electrical work required to install this hob should be carried out by a qualified electrician or competent person, in accordance with the current regulations.

**THIS HOB MUST BE EARTHED.**

**The manufacturer declines any liability should these safety measures not be observed.**

**This hob is designed to be connected to a 230 V ~ 50 Hz AC electrical supply.**

Before switching on, make sure the electricity supply voltage is the same as that indicated on the hob rating plate. The rating plate is located on the bottom of the hob. A copy is attached on the back cover of this book.

The hob is supplied with a 3 core flexible supply cable.

The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow - Earth

Blue - Neutral

Brown - Live

1. Connect the green and yellow (earth) wire to the terminal which is marked with the letter 'E' or the earth symbol ⏚ or coloured green and yellow. The earth wire should be about 2 cm longer than the neutral and live wires.
2. Connect the blue (neutral) wire to the terminal which is marked with the letter 'N' or coloured black.
3. Connect the brown (live) wire to the terminal which is marked with the letter 'L' or coloured red.

Upon completion there must be no cut, or stray strands of wire present and the cable clamp must be secure over the outer sheath.

## Permanent Connection

In the case of a permanent connection, it is necessary that you install a double pole switch between the hob and the electricity supply (mains), with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current electric regulations.

The switch must not break the yellow and green earth cable at any point.

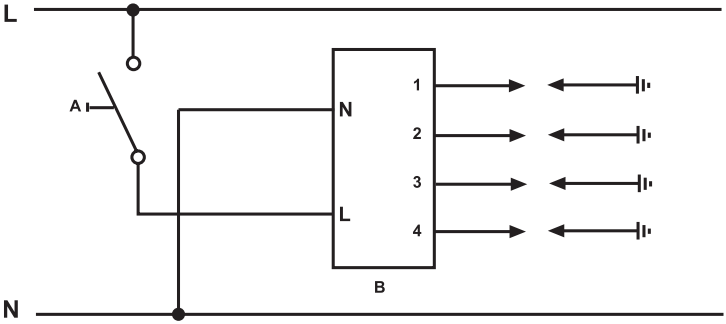
**Ensure that the hob supply cable does not come into contact with surfaces with temperatures higher than 50 deg. C.**

## Supply cable replacement

The cable used to connect the hob to the electrical supply must comply to the specifications given below.

| Min. size Cable/flex | Cable / flex type | Fuse |
|---|---|---|
| 0.75 $mm^2$ | H05 V2V2-F (T90) | 3 A |

# Wiring Diagram




**A. IGNITOR SWITCH**

**B. IGNITOR UNIT**

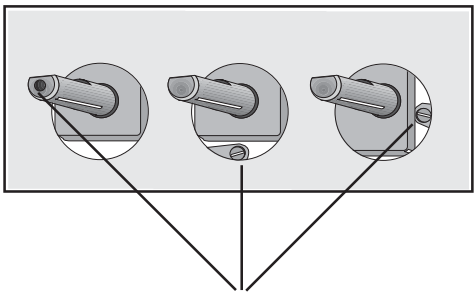
# Commissioning

When the hob has been fully installed it will be necessary to check the minimum flame setting. To do this, follow the procedure below.

1. Turn the gas tap to the MAX position and ignite.
2. Set the gas tap to the MIN flame position then turn the control knob from MIN to MAX several times. If the flame is unstable or is extinguished follow the procedure below.

**Procedure:**

1. Re-ignite the burner and set to MIN.
2. Remove the control knob.
3. To adjust, use a thin bladed screwdriver and turn the adjustment screw (it may be located inside the gas tap shaft or on the body of the gas tap itself, according to different models - see diagram). Adjust the minimum gas flow level until the flame is steady and does not extinguish, when the knob is turned from MIN to MAX. Repeat this procedure for all burners.



**Minimum adjustment screw**

## Pressure Testing

Remove the pan supports and the burner caps and crowns.

The pressure testing must be carried out on the burners.

Proceed as follows:

1. Fit manometer tube over the injector.
2. Turn on the burner gas supply and ignite another burner.
3. The pressure reading should be nominally 20 mbar and must be between 17 mbar and 25 mbar.
4. Turn off the burner supplies.

# Conversion from Natural Gas to LPG

It is important to note that this model is designed for use with natural gas but can be converted for use with butane or propane gas providing the correct injectors are fitted. The gas rate is adjusted to suit.

## Method

1. Ensure that the gas taps are in the 'OFF' position
2. Isolate the hob from the electrical supply
3. Remove all pan supports, burner caps, rings, crowns and control knobs.
4. With the aid of a 7mm box spanner the burner injectors can then be unscrewed and replaced by the appropriate LPG injectors (see "Characteristics of gas burners" on the next page).

## To adjust the gas rate

With the aid of a thin bladed screwdriver completely tighten down the by pass adjustment screw. Upon completion affix the replacement rating plate on the under side of the hob.

## IMPORTANT

The replacement/conversion of the gas hob should only be undertaken by a competent person.

## Characteristics of gas burners

| TYPE OF GAS | Characteristics | BURNER | RAPID (large) | | SEMI-RAPID (medium) | | AUXILIARY (small) | |
|---|---|---|---|---|---|---|---|---|
| | | POSITION | MAX | MIN | MAX | MIN | MAX | MIN |
| NATURAL GAS 20 mbar | VALUE = 37.78 MJ/m³ Ws - 50.7 MJ/ m³ | NOMINAL THERMAL POWER (kW) | 3.0 | 0.65 | 2.0 | 0.45 | 1.0 | 0.33 |
| | | NOMINAL FLOW RATE (m³/h) | 0.286 | 0.062 | 0.190 | 0.043 | 0.095 | 0.031 |
| | | NOZZLE REFERENCE (1/100 mm) | 119 | Adjust. | 96 | Adjust. | 70 | Adjust. |
| LPG GAS 28-30/37 mbar | VALUE = 49.92 MJ/Kg | NOMINAL THERMAL POWER (kW) | 2.8 | 0.65 | 2.0 | 0.45 | 1.0 | 0.33 |
| | | NOMINAL FLOW RATE (g/h) | 202 | 47 | 144 | 32 | 72 | 24 |
| | | NOZZLE REFERENCE (1/100 mm) | 86 | 40 | 71 | 32 | 50 | 28 |

## Service and Spare Parts

SERVICE FORCE

If you require spare parts or an engineer contact your local Service Force Centre by telephoning:

**08705 929 929**

Your call will be routed to the Service Centre covering your post code area. The addresses of Service Force Centres are detailed on the following pages.

**CUSTOMER CARE**

For general enquiries concerning your Moffat appliance and for further information on Moffat products, contact our Customer Care Department by letter or telephone as follows:

**Customer Care Department**

**Moffat**

55-77 High Street
Slough
Berkshire SL1 1DZ
Tel : 08705 950950

* calls to this number may be recorded for training purposes

## Guarantee Conditions

Home visits are made between **8.30am and 5.30pm** Monday to Friday**.** Visits may be available outside these hours, in which case a **premium** will be charged.

**Exclusions**

**This guarantee does not cover:**

* Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
* Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside the United Kingdom.
* Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
* Products of Moffat manufacture which are not marketed by Moffat.

## European Guarantee

This appliance is guaranteed by Electrolux in each of the countries listed below for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications:

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

**The provisions of this European Guarantee do not affect any of the rights granted to you by law.**

## www.electrolux.com

| ☑ | ☎ | |
|---|---|---|
| Albania | +35 5 4 261 450 | Rr. Pjeter Bogdani Nr. 7 Tirane |
| Belgique/België/Belgien | +32 2 363 04 44 | Bergensesteenweg 719, 1502 Lembeek |
| Česká republika | +420 2 61 12 61 12 | Budějovická 3, Praha 4, 140 21 |
| Danmark | +45 70 11 74 00 | Sjællandsgade 2, 7000 Fredericia |
| Deutschland | +49 180 32 26 622 | Muggenhofer Str. 135, 90429 Nürnberg |
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| Ireland | +353 1 40 90 753 | Long Mile Road Dublin 12 |
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| Slovenija | +38 61 24 25 731 | Tržaška 132, 1000 Ljubljana |
| Slovensko | +421 2 43 33 43 22 | Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Seberíniho 1, 821 03 Bratislava |
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